
Fruit gum composition

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Patent Claims

1. A fruit gum composition containing at least one sweetener, at least one gelatinizer and/or thickener, at least one souring agent, at least one colorant, at least one flavoring and at least one release and glazing agent or sugar-coating agent as a surface-treatment agent, characterized in that the fruit gum composition additionally contains L-carnitine and/or at least one L-carnitine salt and/or at least one L-carnitine salt mixture and/or at least one L-carnitine complex and/or at least one L-carnitine complex salt and/or at least one mixture of substances containing L-carnitine and/or at least one L-carnitine fumarate.
2. The fruit gum composition as claimed in claim 1, characterized in that the L-carnitine is contained in a form which is at least sometimes crystalline, having the formula C₇H₁₅NO₃ or C₁₈H₃₆N₂O₁₂.
3. The fruit gum composition as claimed in claim 2, characterized in that the L-carnitine as a crystalline tartrate having the formula C₁₈H₃₆N₂O₁₂ has a molecular mass of 472.49 u.
4. The fruit gum composition as claimed in claim 1, characterized in that the L-carnitine in pure crystalline form has a degree of purity of 99% and comprises at most 1% of residual components.
5. The fruit gum composition as claimed in claim 4, characterized in that the L-carnitine in pure crystalline form as C₇H₁₅NO₃ has a molecular mass of 161.20 u.
6. The fruit gum composition as claimed in claim 1, characterized in that the at least one mixture of substances containing L-carnitine is present as C₁₃H₁₂gmNO₁₀ and/or C₉H₁₈CINO₄.

7. The fruit gum composition as claimed in any of the preceding claims, characterized in
that the sweetener is selected from the group consisting of glucose syrup, sugar, in
particular sucrose, fructose, sorbitol and sugar substitutes, in particular isomalt, or a
combination thereof.

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8. The fruit gum composition as claimed in any of the preceding claims, characterized in
that the gelatinizer and/or thickener is selected from the group consisting of gelatin
and/or pectin and/or starch and/or modified starch and/or agar agar and/or gum arabi-
copic or mixtures thereof.

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9. The fruit gum composition as claimed in any of the preceding claims, characterized in
that the souring agent is citric acid and/or lactic acid and/or malic acid or mixtures
thereof.

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10. The fruit gum composition as claimed in any of the preceding claims, characterized in
that the colorant comprises at least one coloring fruit or plant extract and/or at least
one artificial colorant and/or at least one nature-identical colorant.

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11. The fruit gum composition as claimed in any of the preceding claims, characterized in
that the release and glazing agent is beeswax and/or carnauba wax and an oil-
containing agent and the sugar-coating agent is sugar possibly with fruit acids and/or
calcilactol.

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12. The fruit gum composition as claimed in any of the preceding claims, characterized in
that at least one of the substances of the composition originates from controlled bio-
logical cultivation in accordance with EC regulations.

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13. A method of preparing a fruit gum composition containing at least one sweetener, at
least one gelatinizer and/or thickener, at least one souring agent, at least one color-
ant, at least one flavoring and at least one release and glazing agent or sugar-coating
agent as a surface-treatment agent, characterized in that L-carnitine and/or at least
one L-carnitine salt and/or at least one L-carnitine salt mixture and/or at least one L-

carnitine complex and/or at least one mixture of substances containing L-carnitine and/or at least one L-carnitine fumarate is added to the fruit gum composition.

14. The method as claimed in claim 13, characterized in that the L-carnitine is added in crystalline form as C₇H₁₅NO₃ or C₁₈H₃₆N₂O₁₂.
- 5 15. The method as claimed in claim 13, characterized in that the L-carnitine is added in the form of a crystalline tartrate as C₁₈H₃₆NO₃ having a molecular mass of 472.49 u.
- 10 16. The method as claimed in claim 13, characterized in that the L-carnitine is added in pure crystalline form as C₇H₁₅NO₃ with a degree of purity of 99% and at most 1% of residual components, having a molecular mass of 161.20 u.
- 15 17. The use of a fruit gum composition as claimed in any of claims 1 to 12 for the manufacture of food supplements.